

DINNERLY



Vegan Pulled 'Pawk' Sliders with Chipotle and Slaw



30 minutes



2 Servings

Bring lip-smacking barbecue flavours into the kitchen with these plant-based sliders – our take on the pulled pork classic. Simmer mushroom 'meat' in a chipotle sauce until tender, then sandwich in toasted bread rolls with crisp slaw.

WHAT WE SEND

- 150g red cabbage
- coriander
- 250g mushroom meat ⁶
- 20g chipotle in adobo sauce ⁶
- 2 white bread rolls ^{1,6}
- 40ml vegan mayonnaise

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tbs olive oil
- 2 tbs tomato paste
- 1 tbs soy sauce ⁶
- 2 tsp sugar
- 1 tbs white wine vinegar ¹⁷

TOOLS

- mandoline (optional)
- medium deep frypan with lid
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 860kcal, Fat 55.0g, Carbs 61.5g, Proteins 25.9g



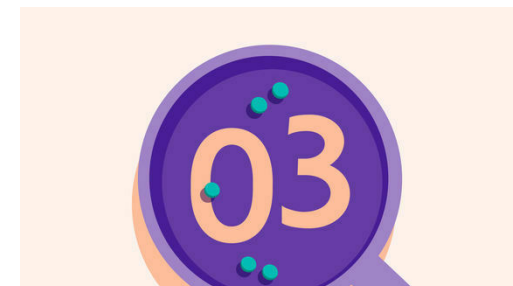
1. Prep ingredients

Preheat the grill to high. Thinly slice the **cabbage** using a mandoline or sharp knife. Pick the **coriander** leaves and finely chop the stems.



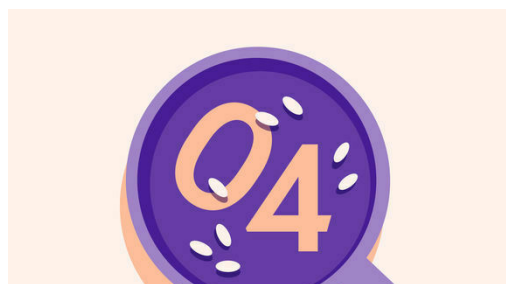
2. Brown mushroom meat

Coarsely shred the **mushroom meat** into a bowl. Add the **coriander stems** and **half the chipotle*** (see Make it yours). Season with **salt and pepper** and stir to combine. Heat **1 tbs olive oil** in a medium deep frypan over medium-high heat. Cook the **mushroom meat mixture**, stirring, for 2-3 mins until browned.



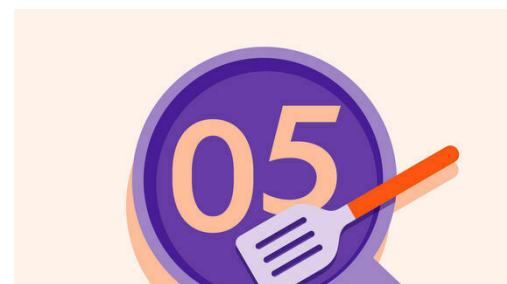
3. Simmer mushroom meat

Add **2 tbs tomato paste**, **1 tbs soy sauce**, **1 tsp sugar** and **180ml (¾ cup) water** to the pan and bring to the boil. Reduce the heat to medium, cover and cook for 12-15 mins until the mushroom meat is tender and the sauce is thickened. Remove the pan from the heat. Taste, then season with **salt and pepper**.



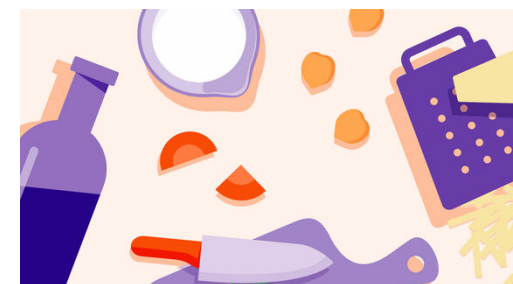
4. Toast buns

Meanwhile, cut the **rolls** in half. Put on an oven tray, cut side up, and grill for 2-3 mins until lightly toasted. Put **1 tbs olive oil**, **1 tbs white wine vinegar** and **1 tsp sugar** in a large bowl. Season with **salt and pepper** and whisk to combine. Add the **cabbage** and **coriander leaves** and toss to coat.



5. Serve up

Spread the **roll bases** and **tops** with the **mayonnaise**. Layer with the **pulled 'paw'** and **slaw**, then sandwich with the tops. Serve any **remaining slaw** on the side. Enjoy!



6. Make it yours

Chipotle is a smoky Mexican chilli sauce. We've recommended this amount for flavour, but if you prefer less heat, reduce the amount to taste.